Matetic
VINEYARDS

MATETIC SYRAH 2013

D.O. Valle de San Antonio

TERROIR

The grapes for our Syrah Matetic 2013 are sourced from very unique areas of El Rosario valley, carefully chosen for their quality potential and consistency in Syrah production. One of the plots lies on a flat plain characterized by deep granitic soils. The second is primarily made up of decomposed granite with some clay and volcanic loam. This season has been very cool because of the summer fogs that enter the Valley from the Pacific Ocean. We only use biodynamic practices to enhance fertility, using natural methods like composting, soil management and growing specific cover crops in between the rows at the vineyards. These procedures allow vines to establish a good, deep root system, being under natural irrigation and dry-farming management most of the time. This wine is 100% Syrah grapes, using a blend of two clones, 174 and 470. The first one provides an incredible aromatic complexity, with spicy notes, while the 470 adds volume and texture to the mouthfeel.

HARVEST & WINEMAKING

Harvest was done between the last week of April and the first week of May. Grapes showed good maturity, concentration and intensity. The weather was colder than 2012, which allowed the grapes to ripen slowly.

Following the Biodynamic calendar, the grapes were hand-picked in small cases of 10 kg and transported to the winery where bunches were carefully cooled and selected. The grapes underwent a cold soak for 10 days and were then fermented with native yeasts. Only 50% of the grapes were destemmed; the remaining fruit was whole bunch fermented, looking to add more texture and complexity in the final wine. Different methods for fermentation management have been used, like manual punching down and pumping over to ensure an elegant color, aroma and flavor extraction. The wine was racked in a French oak barrel program for 22 months, before being decanted and bottled without filtration. The bottled wine was aged in our cellar for 3 years before release to achieve its perfect expression.

TASTING NOTES

Dark and profound purple color. On the nose shows great typicity and terroir complexity: elegant black pepper aromas, wet earth, meaty notes, spices, chocolate and delicate violet hints. On the palate is balanced, with fresh acidity and sweet notes of soft yet powerful tannins. Flavors complement themselves, filling the mouth with balance and finesse, ending with a long, lingering finish.

FOOD PAIRING

Accompany this Syrah with all kind of red meat, specially lamb and barbecues. It also pairs greatly with matured cheeses of intense flavors and texture. Serve at 65°F (18°C), we suggest decanting.

TECHNICAL INFORMATION

- Alcohol: 14°
- Total Acidity (g/l): 3,52
- Residual Sugar (g/l): 1,8
- pH: 3,5
- 248 cases produced